CG-M SERIES
MANUAL GRIDDLE

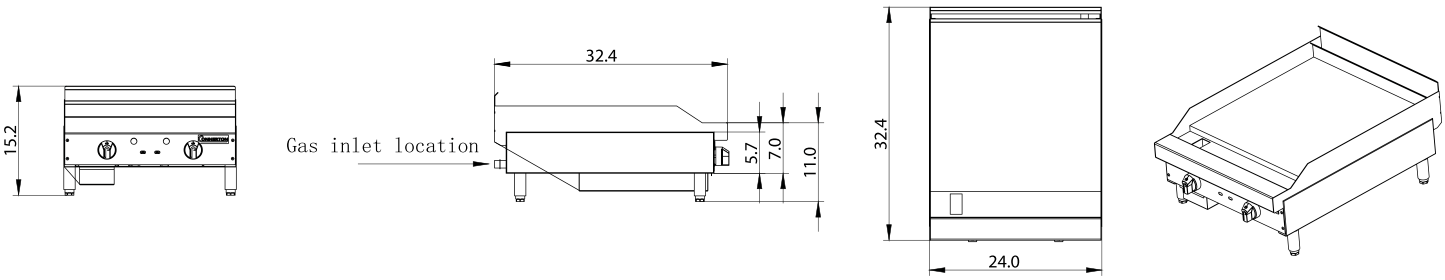


GRIDDLE PLATE SEAM WELD ON TOP & BOTTOM

- 24" Cooking Surface
- **WELDED #304 STAINLESS STEEL**
  For easy cleaning and long life
- **INTEGRATED "FIRE BOX - FLUE"**
  Enclosed back, reflects heat up into griddle
  1" Thick highly polished plate
- **HIGHLY POLISHED PLATE**
  Fast Recovery Fully Welded Seams on Top and Bottom

AVAILABLE OPTIONS:

- 30" Deep cooking surface
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-M	12"	32"	30,000	1	95	115
CG-18-M	18"	32"	30,000	1	145	165
CG-24-M	24"	32"	60,000	2	165	190
CG-30-M	30"	32"	60,000	2	195	220
CG-36-M	36"	32"	90,000	3	235	265
CG-42-M	42"	32"	90,000	3	265	295
CG-48-M	48"	32"	120,000	4	300	335
CG-60-M	60"	32"	150,000	5	370	410
CG-72-M	72"	32"	180,000	6	440	485

PRODUCT SPECIFICATIONS:

BODY
16 Gauge #304 Stainless Steel, Fully Welded

FIRE BOX
16 Gauge #304 Stainless Steel, Welded to Body

FRONT
Removable 18 Gauge #304 Stainless Steel Panel

PLATE
1" Highly polished steel plate

GUTTER
14 Gauge #304 Stainless Steel

SPLASH 14"
Gauge #304 Stainless Steel 3" High.

BURNERS
30,000 BTU, U-type tubular long

DRIP PAN
18 Gauge #304 Stainless Steel

VALVES
Heavy Duty Brass

GAS INLET
¾ NPT

GAS PRESSURE
5.0" Natural, 11.0" Propane (Inches Water Column)

LEGS (FLOOR MODEL)
#304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or castors

NOTES:

Gas Pressure Regulator is supplied and must be installed Combustible Locations: 8" Clearance sides and back Non-Combustible Locations Only:

- 0" Clearance sides and back
- Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.